

STARTERS

BAKED FRENCH ONION SOUP | 13

Caramelized Onion Broth, Sourdough Croutons, Gruyère and Provolone Cheeses

SEAFOOD GUMBO | 16

Shrimp, Scallops, Okra, Crab Fried Rice

★ SIGNATURE CHOPPED SALAD | 15

House Mustard Horseradish Dressing, Jones Bacon, Egg, Onion, Tomato, Cucumber, Avocado

★ CAESAR SALAD | 14

Crisp Romaine, Garlic Croutons, Parmesan, Anchovy

★ GIANT SHRIMP COCKTAIL | 24

Ketel One Cocktail Sauce, Fresh Grated Horseradish

MARYLAND CRAB CAKE – ORIGINAL 1950'S RECIPE | 27

Herb Remoulade, Sugar Peas, Maldon Pea Salt

ANGUS BEEF & BERKSHIRE PORK MEATBALLS | 17

Cremini Mushroom, Bacon Sauce, Lingonberry Jam

FRIED SURF CLAMS – HOUSE SPECIALTY | 17

Buttermilk Batter, Tartar Sauce, Lemon

MAINS

★ PETITE FILET MIGNON* 7 OZ. | 59

★ FILET MIGNON* 10 OZ. | 74

★ NEW YORK STRIP* 14 OZ. | 69

★ HERITAGE RESERVE ANGUS RIBEYE* 16 OZ. | 71

★ GRILLED LOCH DUART SALMON* | 42

Parsnip Purée, Braised Red Cabbage, Charred Scallion Crème

HERB-CRUSTED SEA BASS* | 49

Roasted Pepper Sauce, Lemon Butter, Pickled Jalapeño Relish

BUTTERNUT SQUASH RAVIOLI | 37

Balsamic Pearl Onions, Thyme Leeks, Baby Spinach, Brown Butter Sauce, Parmesan

UPGRADES

★ PAN-ROASTED PORCINI MUSHROOMS | 18

MAYTAG BLUE CHEESE CRUST | 10

★ CHERRY SMOKED THICK BACON | 12

SOUTH AFRICAN LOBSTER TAIL | 39

★ HUDSON VALLEY SEARED DUCK FOIE GRAS | 18

★ Menu item can be prepared gluten free

There will be a 20% Service Charge added to all parties of six or larger.

*Consuming raw or undercooked meats, poultry, and seafood may increase your risk of foodborne illness.

SAUCES

★ BOURBON & GREEN PEPPERCORN | 6

★ BLACK GARLIC BORDELAISE | 8

★ BÉARNAISE | 6

★ RICH MADEIRA | 7

SIDES

MKE MAC & CHEESE | 16

Blend of Four Wisconsin Cheeses,
Béchamel, Classic Butter Crumb

★ WHIPPED YUKON GOLD POTATOES | 13

★ ROASTED BROCCOLI | 14

Red Pepper Flake

FRENCH FRIES | 10

★ WILD MUSHROOMS | 14

Roasted Garlic, Shallots

UPGRADES

WEBER'S CARROT CAKE 13

Vanilla Cream Cheese Frosting

DARK CHOCOLATE CAKE 13

Fruit Sauce

★ VANILLA BEAN CRÈME BRÛLÉE 14

Daily Fresh Homemade



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HOLIDAY PRIX FIXE

\$84 per person

FIRST COURSE

Choice of One

MASON STREET SIGNATURE CHOPPED SALAD

House Mustard Horseradish Dressing, Jones Bacon, Egg, Onion, Tomato, Cucumber, Avocado

CAESAR SALAD

Crisp Romaine, Garlic Croutons, Parmesan, Anchovy

BACON & CHESTNUT SOUP

Tangy & Sweet Quince, Chives

SECOND COURSE

Choice of One

HERITAGE ANGUS SMOKED PRIME RIB

House Mustard Horseradish Dressing, Jones Bacon, Egg, Onion, Tomato, Cucumber, Avocado

DILL & CARAWAY BREADED WALLEYE

Poached Lobster, Roasted Root Vegetables, Swiss Chard, Brown Butter Hollandaise

THIRD COURSE

Choice of One

WEBER'S CARROT CAKE

Caramel Sauce

YULE LOG

Brandy Egg Nog

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